84 G. CLAIMS

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- snack food, the snack food having a formulation, the snack food comprising emulsified liquid
 shortening composition comprising dietary fiber gel, water and lipid,
- wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
- 90 0.1 percent to 5.0 percent by weight of the overall snack food formulation, and
- the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of snack food that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- chips, the chips having a formulation, the chips comprising emulsified liquid shortening
 composition comprising dietary fiber gel, water and lipid,
- wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall chips formulation, and
 - the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of chips that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- 102 3. crackers, the crackers having a formulation, the crackers comprising emulsified liquid
 103 shortening composition comprising dietary fiber gel, water and lipid,
 - wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall crackers formulation, and

107	the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
108	replaces an equal amount of fat used in an otherwise identical recipe of crackers that uses no
109	emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
110	4. candy, the candy having a formulation, the candy comprising emulsified liquid shortening
111	composition comprising dietary fiber gel, water and lipid,
112	wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
113	lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
114	0.1 percent to 5.0 percent by weight of the overall candy formulation, and
115	the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
116	replaces an equal amount of fat used in an otherwise identical recipe of candy that uses no
117	emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
118	5. snack bars, the snack bars having a formulation, the snack bars comprising emulsified liquid
119	shortening composition comprising dietary fiber gel, water and lipid,
120	wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
121	lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
122	0.1 percent to 5.0 percent by weight of the overall snack bars formulation, and
123	the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
124	replaces an equal amount of fat used in an otherwise identical recipe of snack bars that uses no
125	emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
126	6. granola bars, the snack bars having a formulation, the granola bars comprising emulsified
127	liquid shortening composition comprising dietary fiber gel, water and lipid,
128	wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
129	lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
130	0.1 percent to 5.0 percent by weight of the overall granola bars formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of granola bars that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.